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Treatise (by Langley, Batty²)
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[not all by H.S. see p. 17]

A
TR E A T I S E
O N
C Y D E R - M A K I N G,

FOUNDED
On long PRACTICE and EXPERIENCE;

WITH
A CATALOGUE of CYDER-APPLES of Character, in
Herefordshire and Devonshire.

Their different QUALITIES and APPLICATIONS in making
either Mellow or Rough CYDER; and the whole Process
of CYDER-MAKING throughout.

With INSTRUCTIONS for meliorating CYDER,
PRESERVATIVES, and REMEDIES for preventing and curing the
Diseases incident to CYDER.

To which is prefixed,

A DISSERTATION ON CYDER and CYDER-FRUIT,
By HUGH STAFFORD, Esq;
Of PYNES in DEVONSHIRE.

Honos erit huic quoque Pomo ?

HOR.

*What Soil the Apple loves, what Care is due
To Orchards, timeliest when to press the Fruits,
Thy Gift, Pomona.———*

PHILLIPS.

L O N D O N :

Printed for E. CAVE, at St. John's Gate. MDCCLIII.

[Price Two Shillings.]

P R E F A C E.

A S my principal inducement to publish the following treatise, is the advantage which may be derived from it, by those who are interested in the making of Cyder, all imaginable care has been taken to comprehend every necessary caution and instruction, with which long experience has acquainted me, under a few heads, and to express them with brevity and perspicuity. I have also prefixed a dissertation on Cyder and Cyder-fruit, by *Hugh Strafford*, Esq; of *Pines in Devonshire*, which is a valuable addition to a treatise, teaching how to make Cyder; as it will enable the maker to chuse such fruit as is most fit for his

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purpose, whatever kind of liquor he intends to produce.

Some degree of this knowledge has indeed been lately acquired, and Cyder has in proportion been more generally drank. Some successful attempts have been made to distinguish, among different kinds of fruit, that which would make a rough Cyder, and give such a poignancy to the sweet as would not only preserve it longer, but render it more light, wholesome and pleasant. Some improvements have been made in the doctrine of fermentation, and some progress has been made in the art of preparing the latter fruits, and maturing their juices before breaking the pulp.

But this knowledge is far from being either general or perfect. As the process is not regulated by certain rules, success is frequently the effect of chance, and the same person cannot from the same fruit, always produce the same liquor. As Cyder therefore is generally allowed to be an wholesome drink,

drink, and as it is the natural produce of our own country, he will surely be thought to contribute something towards the good of the public, who gives infallible directions for making it universally agreeable, by varrying it so as to suit every palate, and by improving the flavour and the quality, both of the rough and the smooth, divesting it of its tendency to produce cholics, and giving it the sparkle of Champaign, without an eager and windy fermentation, and rendering it more spirituous than a small wine tho' less inflaming.



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ERRATA.

- Page 7. Line 33. for Tring, read Teing.*
19. l. 2. for often, read sometimes.
20. l. 29. for Annington, read Armington.
25. l. 20. for faulty, read fatty.
31. l. 18. for unacquainted, read acquainted.
34. l. 8. for rankness, read rancidness.
46. l. 18. for air bag, read hair bag.
48. l. 16. for Clive, read Cuve.
ibid. l. ult. for pricking, read nicking.
64. l. ult. after the word avoided, add, Whilst the Cyder is yet fermenting in the casks, there should be a basin of clay round the bung-hole, which is continually to be kept full, and what rises to the top daily skimmed off. to prevent any hardness from it.

A
D I S S E R T A T I O N
O N
CYDER and CYDER-FRUIT,

By HUGH STAFFORD, of Pynes in Devonshire, Esq;

In a Letter to a Friend ; bearing date 1727.

S I R,

SINCE you have seen the *Royal Wilding apple*, which is so very much celebrated, (and so very deservedly) in our county ; the history of its being first taken notice of, which is fresh in every body's memory, may not, perhaps, be unacceptable to you. The single and only tree from which the apple was first propagated, is very tall, fair, and stout ; I believe about twenty feet high : It stands in a very little quillet (as we call it) of gardening, adjoining to the post-road that leads from *Exeter* to *Oakhampton*, in the parish of *St Thomas*, but near the borders of another parish called *Whitestone* : A walk of a mile from *Exeter* will gratify any one, who has curiosity, with a sight of it.

It appears to be properly a wilding, that is, a tree raised from the kernel of an apple, without having been grafted, and (which seems well worth observing) has, in all probability, stood there much more than seventy years ; for two antient persons of the parish of *Whitestone*, who died several years since, each aged upwards of the number of years before mentioned, declared, that when they were boys,

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probably

probably of 12 or 13 years of age, and first went the road, it was not only growing there, but, what is worth notice, was as tall and stout as it now appears, nor do there at this time appear any marks of decay upon it that I could perceive.

It is a very constant and plentiful bearer every other year, and then usually produces apples enough to make one of our hogsheds of cyder, which contains sixty four gallons, and this was one occasion of its being first taken notice of, and of its affording an history, which I believe no other tree ever did : For the little cot-house to which it belongs, together with the little quillet in which it stands, being several years since mortgaged for ten pounds, the fruit of this tree alone, in a course of some years, freed the house and garden, and its more valuable self, from that burthen.

Mr *Francis Oliver* (a gentleman of the neighbourhood, and, if I mistake not, the gentleman who had the mortgage just now mentioned) was one of the first persons about *Exeter* that affected rough cyder, and, for that reason, purchased the fruit of this tree every bearing year : However, I cannot learn that he ever made cyder of it alone, but mix'd it with other apples, which added to the flavour of his cyder, in the opinion of those who had a true relish for that liquor.

Whether this, or any other consideration, brought on the more happy experiment upon this apple, the Reverend Mr *Robert Woolcombe*, Rector of *Whitestone*, who used to amuse himself with a nursery, put on some heads of this Wilding ; and a few years after being in his nursery, about *March*, a person came to him on some business, and feeling something roll under his feet, took it up, and it proved one of these precious apples, which Mr *Woolcombe* receiving from him, finding it perfectly sound, after it had lain in the long stroyle of the nursery, during all the rain, frost, and snow of the foregoing
winter

winter, thought it must be a fruit of more than common value: And having tasted it, found the juices, not only in a most perfect soundness and quickness, but such likewise as seemed to promise the body, as well as the roughness and flavour that wise cyder-drinkers in *Devon* now begin to desire; he observed the graft from which it had fallen, and searching about found some more of the apples, and all of the same soundness; upon which, without hesitation, he resolved to graft a greater quantity of them, which he accordingly did, but waited with impatience for the experiment, which you know must be the work of some years: They came at length, and, if I mistake not, his first reward was a barrel of the juice, which, though it was small, was of great value for its excellency, and far exceeded all his expectations.

Mr *Woolcombe* was not a little pleased with it, and talked of it in all conversations; it created amusement at first, but when time produced an hogshhead of it, from raillery it came to seriousness, and every one from laughter fell to admiration. In the mean time he had thought of a name for his *British* wine, and as it appeared to be in the original tree a fruit not grafted, it retained the name of a Wilding, and as he thought it superior to all other apples, he gave it the title of *Royal Wilding*.

This, if I rightly remember, was about sixteen years since: The gentlemen of our county are now busy almost every where in promoting it, and some of the wiser farmers and justment-holders: But we have not yet (for some time you know must produce that) enough for sale: I have known five guineas refused for one of our hogshheads of it, though the common cyder sells for twenty shillings; and the *South-Ham* from twenty five to thirty.

I must add, that Mr *Woolcombe* hath reserved some of them for hoard; I have tasted the tarts of them, and they come nearer to the quince than any other tart I ever eat of.

Wherever it has been tried as yet, the juices are perfectly good (but better in some soils than others) and when the gentlemen of the *South-Hams* will condescend to give it a place in their orchards, they will undoubtedly exceed us in this liquor, because we must yield to them in the apple soil: But it is happy for us, that at present they are so wrapt up in their own sufficiency, that they do not entertain any thoughts of raising apples from us; and when they shall, it must be another twenty years before they can do any thing to the purpose, tho' some of their thinking gentlemen, I am told, begin to get some of them transported thither (by night you may suppose, partly for shame, and partly for fear of being mobbed by their neighbours) and will, I am well assured, much rejoice in the production.

I am personally acquainted with Mr *Woolcombe*, and if I may be mistaken in some circumstances of the history, (as it is here related) I can promise you I have the substance from his own mouth, and am so perfectly possessed with a persuasion of the excellency of the cyder, that I doubt not in the course of twenty years more, when gentlemen have furnished themselves with the fruit, and farmers have fallen in with it also, this county will be rendered abundantly happy in it; and therefore I could really wish, that whenever the original tree decayeth, (if it ever shall, though I assure myself the fruit will never be out of use) his statue (carved out of the stump, by the most expert hand, and over-laid with gold) may be erected near the publick road, in the place of it, at the common charge of the county.

What other fruit there may be in nature, neither I or any one else can say, because it is well known whenever we sow the kernels of apples, we have always variety of new and unknown apples produced; but I will venture to affirm, I never tasted any cyder equal to it, (not all the genuine *Hereford* I ever drank) that of the *White-four* only excepted,
(of

(of which more hereafter) and as yet the competition betwixt that and the Royal Wilding continues undetermined.

The colour of the Royal Wilding Cyder, without any assistance from art, is of a bright yellow, rather than a red-dish beerish tincture; its other qualities are a noble body, an excellent bitter, a delicate (excuse the expression) roughness, and a fine vinous flavour: All the other qualities you may meet with in some of the best *South-Ham* cyder, but the last is peculiar to the Royal Wilding and the White-four only, and you will in vain look for it in any other.

Before I leave the Royal Wilding, I must let you know that it is sometimes called (though no less injuriously than inaccurately) the Red-Hill Crab; from the name of that part of the highway near which the original tree stands, which is called *Red-Hill*.

This name is injurious, because Crab (as yet) is used among us in a sense of diminution, at least, if not of reproach; and was it not so, it is plain there is nothing in that name which suggests the superlative excellency of that fruit; whereas the title of Royal Wilding carries in it the preference which it deservedly hath to all other cyder-fruit yet discovered.

And it is also inaccurate, because I rather take it for an apple than a crab, (of which, however, since you have them before you, yourself may judge :) for I must further let you know, that though we frequently take the word *apples* for the whole kind, (as we call the whole *kind* horses, including mares, horses,) yet, when we speak more strictly, we understand the word *apple* in opposition and contradistinction to the *Crab*, which most commonly is a very small, harsh, yellow fruit, and ordinarily groweth in our hedge-rows, though they make very large, and lasting trees; however, I have seen one sort of this very small, harsh fruit finely streaked with a red outside; and in my neighbourhood there is one tree of another kind of them, which

See

which is red both inside and out, and is the only one of that sort I ever saw or heard of.

Since I have thus had occasion to mention the Crabs, it may not be improper to inform you, that the excellence of them for cyder was never commonly known (if at all) until within these late years: They were formerly suffer'd to fall and be eaten by the hogs, when they would eat them (which was not always, because of their harshness) or else to rot on the ground; but they are now so well understood, that they sell at a much greater price than the common apples, and we begin to propagate them, by grafting, in our orchards; though, in my opinion, they do much better in cyder, when mixed with other fruit, than when pounded by themselves. Their usefulness was first discovered by pounding some of them for vinegar, which, when tasted, proved much better cyder than any of the common sort in our county.

However, there is a much smaller sort of crab with us, not larger than the top of one's thumb, (and I think they never make a tree, but grow only in bushes) which we never put into our cyder, but use only to make vinegar.

You will not, it may be, think it improper if I take notice to you in this place, that cyder made of all sorts of wildings, (that is, as I first said, of apples propagated from kernels, and never grafted upon with any sort of fruit, though you may graft them on what stock you please) is ever found to be exceeding good, and much preferable to that made with our common apples. There is a gentleman in the neighbourhood of *Exeter*, who hath now large plantations of them, which furnish him with admirable liquor, but the best of it wants the delicate and most distinguished flavour of the Royal Wilding and White-four; nor did I ever meet with it in any Wilding (nor indeed in any other apple) except in one sort of Wilding of my own, of which I shall say something by and by. I have only to add concerning
the

the Royal Wilding, that within these twelve or fourteen years, I believe more than two hundred thousand of the grafts have been propagated in this and the neighbouring counties; and, if I mistake not, I heard about two years since, that some of them were sent for from *Yorkshire*; and what would you say if they should be transplanted to the *Rhine*? This is not altogether so improbable as you may imagine; for a gentleman who carried some of the White-Sour with him into *Germany*, (and, as I have before said, no one can tell which of the two is the best) assured me, that when he had much celebrated the richness of his cyder, a *German*, whose expectations of this extraordinary liquor was much raised, when he tasted it, cried out, he found nothing in it, for it was only like their *Rhenish*.

And thus much for the Royal Wilding. I am now to let you know as much as I myself do of its only rival, the White-Sour, of which, however, you will find I have much less to say, than on the other beloved subject, because I am at some distance from that part of our county which chiefly produces it, and because it seems to be in a great measure co-incident with many of the things I have before told you of the Royal Wilding.

Of the WHITE-SOUR APPLE.

This is a yellow small apple, which falls from the tree very soon; there are two, or (as others say) three sorts of them, but the best is what they call the *Panerg* White-Sour, (though why so called I cannot tell you) and is the smallest; there were some of them in my neighbourhood a great many years since, and I know not whether they might not have been dispersed in some other parts of our county; (but they are the genuine produce of that part of the country called the *South-Hams*, bounded by the rivers of *Treng* and *Dart*) and are not yet common in the other parts of it, though we do now promote them as fast as we can, as we think we have Royal Wildings enough.

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As far as I can learn, they have been long in the *South-Hams*, but, until within these eight or ten years, in so bad reputation, that cyder made of them sold for one half the value of the other cyder, as a gentleman of that country (very well skilled in the cyder of those parts) told me.

The qualities of the juices are precisely the same with those of the Royal Wilding, nay, so very near one to the other, that, as I often before suggested, they are perfectly rivals, and created such a contest, as is very uncommon, and of which I was an eye-witness. A gentleman of the *South-Hams*, whose White-sour cyders, for the year, were very celebrated, (for our cyder vintages, like those of the clarets and ports, are very different, in different years) and had been drank of by another gentleman, who was a happy possessor, and uncontested lord, *facile princeps*, of the Royal Wilding, met at the house of the latter gentleman a year or two after; the famed Royal Wilding, you may be sure, was produced, as the best return for the White-Sour that had been tasted at the other gentleman's: And what was the effect? Each gentleman did not contend, as is usual, that his was the best cyder; but such was the æquilibrium of the juices, and such the generosity of their breasts, (for finer gentlemen we have not in our county) that each affirmed his own was the worst; the gentleman of the *South-Ham* declared in favour of the Royal Wilding, and the gentleman of our parts in favour of the White-Sour. In the mean time, (the company which was publick and very numerous) could not decide the controversy, because (being gentlemen of the strictest justice) the White-Sour was not then present to speak for itself: But those who had tasted each of them, as far as they could judge from the representations of their memories, remained under a doubt which to give the preference to.

The manner in which the White-Sour came to shew itself in its true lustre, was thus; our best and strongest cyders,

cyders, and those which have the boldest roughness, which, perhaps, is the case with all apple juices, grow harder the longer they stand on their gross-lyes; and consequently, the sooner they are taken off, the more they are soften'd: We therefore chuse to rack them from the fouler or thicker lyes, as soon as we perceive they are tolerably well separated; which, according to the fairer or more disturbed weather, is commonly in two, three, or four days; and the softer you would have your cyder, the more frequently you must rack it, though not more than three or four times; the weaker cyder will not bear it above twice.

By this method the *White-Sour* was first brought into repute; and I have, within these ten days, tasted of that cyder, (brought from the *South-Hams*) made a year since, and bottled last summer, as perfectly fine, sweet, and mellow, as if it had been brought that morning from the pound: and together with that sweetness it had all the roughness and boldness, which is the glory of our Cyder: Wise people, indeed, would be more sparing in the first racking, that they may thereby destroy that lusciousness, which, though it may be acceptable to a Female, or a *Londoner*, is ever offensive to a bold and generous *West-Saxon*.

What I have now said of racking the *White-Sour*, holds good of all other better cyders likewise, and is the true reason of the reputation the *South-Ham* cyder hath acquir'd of late years: A short account of which will not, perhaps, prove unacceptable.

The importation of that Claret, in which our loyal gentlemen u'sd to drink *church and king*, was prohibited from *France* at the Revolution. It was impossible they could live without generous liquor, and as impossible to have it in a fair way from *Bourdeaux*: They had endured an half-famine, (that of drink,) and as *Magister artis ingenique largitor venter*,

they apply'd themselves to improve the produce of their own fruit.

This method of frequent racking, was happily and successfully thought of, by which they found their rougher fruits so much mended, that I make no doubt, if a free trade with *France* was now again opened, the import of the smaller *Clarets* would be abundantly lessen'd, and twenty years hence, when the *Royal Wilding* and *White-Sour* become more known, *Bordeaux* itself will feel the effects of it.

Whilst I am speaking to you of racking, I may inform you, that a person in my neighbourhood, who had the *White-Sour* in his orchard many years, (though either by mixing it with other fruits, or for want of a talent of proclaiming it, he never contributed towards raising its reputation) hath told me, that unless you watch it carefully, and take its first separation from the grosser lyes, (which will be in a very few days) it is a difficult matter to get it fine afterwards. And this, perhaps, would be a good rule to be observed in all the stronger cyders; though whether this was his case in a single year only, (and such cases are frequently to be met with) or whether he always found it so, I do not remember if I enquired.

What I have said of racking (which properly speaking, is drawing it from one close cask into another) may be as well, if not better, practiced by getting a very large vat or kieve, which will contain a whole pounding of cyder, and the pummice, as we call it, (that is the grosser parts of the pulp of the apples, which will, though strain'd at the pound through a range, mix with the juice). You shall find it in less than a day to rise at the top, and in a day or two more at most to grow very thick; and as soon as little white fermentations break through it, (about the size of your finger) immediately draw it off underneath at a fossethole; for if you suffer it to continue any longer, all the head, which is then become a thick crust, will sink to the
bottom,

bottom, and this serves instead of the first racking: But by letting your cyder continue a less or greater time on those lyes in the close casks, you may harden or soften it at your pleasure, as you likewise may by frequent after-rackings; but this is a method which weaker cyders will not endure, one or two rackings at most is all they can bear, as they have not body and spirit enough to undergo more such operations.

One thing is not yet taken notice of in these Cyders, concerning their age, and the time of their continuing good. The most frequent commendation you meet with of other cyders, is, that they will keep three, four, nay seven years; but I must confess I never yet tasted any cyder, but what was in the greatest perfection, the first year: I have heard, indeed, of cyder (and particularly some crab-cyder) which is not drinkable the first year, mellowing and growing excellent the second or third; but I never had the pleasure of making the experiment: however, (unless there be some such ill-natur'd cyders as are a *Noli me tangere* the first years) I will venture to say the *Royal Wilding* and *White-Sour* will keep good as long as any other, tho' they are never as good in any of the following years as they are in the first.

Let me, to close the account of these liquors, assure you, that I have heard them authoritatively intitled the *Devonshire Stire*; I have seen *Bordeaux* and even *Burgundy* stand neglected before them; and I have heard white wine called for to cool them.

So much for *Royal Wilding* and *White-Sour*. You desired to be informed of the *Meadyate*. The Apple itself hath been sent you, and therefore I say nothing of its size, figure, &c. only I must tell you (which I should also have said of the *White-Sour*) that it is a very constant and plentiful bearer every other year, and maketh a very handsome

(tho' not exceeding large) tree, nor is it so liable to blights as most other trees are.

The juices of it have all the body and roughness of the two other cyders before spoken of, and make good advances to the same golden colour; but, alas! want the perfecting and distinguishing flavour of those nectars: nor, when made by itself, is it rarely or ever to be got drank up. I did, indeed, once taste some cyder, sent to a gentleman for a present, which was said to be all of this sort, and which might vie with the best Royal Wilding or White-Sour; but had I talk'd with the maker himself, I imagine, I should have found there was a mixture of other fruits with it: this is certain, that by means of its noble body, and excellent roughness, it is a most valuable apple, and becomes an excellent ingredient in cyder, when discreetly sorted with fruit of a brisker and quicker nature.

It is commonly said to have its name from a Meadowgate, near which the original plant (the happy parent of this laudable apple) first stood; for in the vulgar dialect of our country, we call a Meadow, *Mead*, (I know not how to convey to you the true sound of the last syllable) or by the same way of speaking, we call a Gate a *Yeate*, (as the lawyers write Yeoven for Given) and these words joined together, according to our pronunciation, will afford *Meadyeate*, which is easily changed into *Meadeate*, and that as easily into (as the better sort pronounce it) *Mideate*, tho' whether this etymology is just, I will not take upon me to determine, not being so well acquainted with its history as with that of the Royal Wilding.

The apple hath been long known, and is common in the orchards of several farmers, (but of more gentlemen) tho' until of late there were but few of those farmers that set any great value upon it.

These are the sorts of apples, in our county, which do as yet bear the greatest reputation for Cyder. You desired
of

of me further, an account of some Wildings of my own, which yielded a liquor that was talk'd of every where, about three years since; and in that also I shall endeavour to gratify you. They were the produce of some kernels of the Red-streak Apples, which, when fit to be transplanted, I set round two fields near my house (since turned into orchards) without ever grafting them: The generality of them (whether cramp'd by the adjoining hedges or not, I can't really say) make but a small tree: The apples from them are various, mostly very small, (as all Wildings usually are, but the smaller the apple the better the cyder, is a constant rule among us) and generally streak'd with red, and many of them not very much unlike; tho' from the kernels of the same apples, you know, we have always very different sorts of fruits.

Besides some other differences of less note to be observed in these Wildings, the fruit of a few of the trees is considerably larger than that of the generality of the others, and some of them are more streaked with red than others are.

I had no opportunity of making a trial of them by themselves, until the memorable year 1724. And then they afforded me a whole pipe of the liquor; which when rack'd and fined, about *February*, to my no small pleasure, in the opinion, and to the admiration of every one as well as myself, ravish'd the palm from Mr. *Woolcombe's* Royal Wilding; and was, in a pleasant Conversation, named by a gentleman, who thought it deserved a high title, *Super-Celestial*. Another gentleman, in allusion to *Pyne*, the name of my house, and to the common story of the *West-India Pyne-apple*, (which is said to be the finest fruit in the world, and to represent every exquisite flavour that is known) determined, it should be called the *Pyne-apple*: and by either of these names indifferently it is talked of, (for alas! it is long since drank out, nor hath any other bountiful year as yet yielded another supply) when pleasantries and conversation bring the remembrance of it to the table, which

which it will ever do until some happy season shall again bring more of the liquor itself there.

I had almost omitted to tell you, that Mr *Woolcombe* himself was summoned to the contest between this upstart Wilding, as he thought it, and his Royal one. The surprise (and even almost silence) with which he was seized at first tasting its cyder, was plainly perceived by every one present, and occasioned no small diversion. He did not roundly pronounce it better than the Royal Wilding, but he spent a great deal of his cyder knowledge in shewing the reasons, why it might well be expected that the juices of this collection of Wildings, should be preferable to that made from any single Wilding, so great is the force of truth: And this was all that was insisted on (and more than was expected from him) at that time, as well in regard to the allowances that ought to be made to our piety for our own progeny, as to his real merit in having discovered and promoted that other admirable and most excellent apple.

I must now honestly detract from these triumphs of my own Wilding, and let you know that what I said of the celestial title being assigned to it was in the juncture of its being rack'd in the cask; for after it was bottled, and the advance of the year had raised it, the juices appeared thinner than those of the Royal Wilding. It partook too much of the rarefactions of those superior regions from whence it had luckily before gotten its name: It continued, indeed, very excellent and admirable cyder, but was too brisk, or frisking, whilst the Royal Wilding preserved all its native virtues; and from that time was re-established in the full and peaceable possession of the *throne*, to the no small comfort of Mr *Woolcombe*.

You will yourself take notice, that the Cyder from my Wildings cannot be promoted as the Royal Wilding hath been, because this latter being but a single apple, became easily

easily propagated; whereas to make this cyder, one graft from each tree in the collection must be had and put on: Whether any one of these singly would make such cyder, I much question, or whether among them there may be one or more, which if try'd separately, might afford a juice equal (or superior) to that of any other apple hitherto known; I have not yet examined them so exactly as to find any reason for singling out any of them to make such experiment, or, if I had, a long course of years must discover the event.

I have lately planted out two orchards with Wildings, from the kernels (or pips as we call them) of the Royal Wilding; but the trees are so very small, that they have not yet afforded me opportunity for an experiment: The fruit that any of them have hitherto shewn, seems to lay a foundation for expectation. Wildings of one sort or another, will for the future be, I believe, chiefly cultivated among us; and would gentlemen sow the kernels of the Red-streak in particular, as I did, I see not why they might not reasonably promise themselves the like success; and would they now and then give themselves the trouble to promote any one of their Wildings, which to the taste seemeth to bid fair for excellent cyder, I know not what discoveries might be made of new cyders; for who can say, there may not be in the fruitful womb of *Pomona* a shoot that may equal, or even exceed, the Royal Wilding or White-Sour themselves, since the sorts of new apples that are to be raised from kernels, are plainly numberless?

To make this account of our cyders as complete as I can, I shall in the last place, mention to you another sort, which hath not been heard of among us above six or seven years: The name of it is *Cockagee*, or *Cakagee*, (for the word, as far as I can learn is *Irish*, in which we are no criticks:) The fruit is originally from *Ireland*, and the cyder is much valued in that country: About sixteen or eighteen years
since

since (if I am rightly informed) it was first brought over, and cultivated about *Minehead* in *Somersetshire*. Some gentlemen of that county have got enough of it to make five, six, or eight hogsheds a year; and such as have to spare from their own tables, sell it, I am told, from four to eight pounds a hogshed.

A Gentleman favoured me so far as to bring some of the Apples from *Ireland*, but before I had an opportunity of seeing them, they were so decayed, that I cannot describe them to you. The Cyder is of the colour of Sherry, (or rather *French White-wine*) and as fine and clear: I have tasted of it from two several orchards of *Somersetshire*; and the gentleman just now mentioned, brought some of the cyder as well as the apples, from *Ireland*: It hath a more vinous taste than any cyder I ever drank; and as the sight may deceive a curious eye for wine; so I believe the taste might pass on an incurious palate for the same liquor: It seemeth also to be very spirituous, and would, I believe, if experienced, soon intoxicate; but wanting the generous roughness, the fine and delicate flavour, and the full body of our Royal Wilding and White-Sour, it is, in my opinion, (and in that of far the greater part of those gentlemen I have ever talked with) by many degrees inferior to those cyders of our county, less acceptable to the palate, and less grateful to the stomach.

I have lately put on some grafts of them, but not enough (nor have they yet had time enough) to enable me to try what Cyder they will make with me. I may, perhaps, another year, set on some more of them; but I assure you for curiosity only, and because the Cyder is talk'd of, not for any other use I ever intend to make of them.

I am, &c.

A TREATISE on CYDER, &c.

SECT. I.

A catalogue of Cyder-apples in Herefordshire and Devonshire, with their excellencies and History.

HAVING now given Mr *Stafford's* remarks, I shall now, without further interruption proceed to my own. As I would recommend but a few kinds of apples for making cyder, it is necessary there should appear in the catalogue, only fruits of an established reputation, and whatever is excellent for fruitfulness, quick growth, duration, hardiness, and plenty and goodness of juices. I shall therefore proceed to treat of Cyder-apples of such qualities.

The WHITE-SOUR.

This I place first, because it is the most early ripening Cyder-apple that has any goodness: The fruit is rather small than middle siz'd, of a whitish colour inclined to yellow, is apt to drop from the tree like all other summer-fruits when near maturity, which is in *August*.

This fruit produces, without softening of it by racking, a potent juice, agreeable to lovers of rough-cyder, and is useful to the dealers in this liquor, as it communicates life and smartness to their ordinary dull cyders made of vulgar fruits. The management, hereafter recommended in the following pages, for other cyder intended to be made mellow, will reduce that of the White-Sour to a most agreeable sweetness, and is therefore in the places where it is made, of more value per hoghead, than any other cyder, because it is used to correct the harshness of other cyders, by which they are rendered much more valuable. The sweet WHITE-SOUR Cyder has the effect of a rich cordial or confection, a quality which is of great service in preparing cyder for a market.

As this fruit ripens before almost every other, it is necessary to plant a considerable number of trees more of this than any other kind, because a mixture would weaken its flavour, and it is so useful in meliorating other cyders. The fruit is said to be of *Devonshire* extraction, and of that part of the county, called the *South-Hams*, but, for certain reasons that will appear hereafter, this is to be doubted. The tree is very hardy, and as it is a quick grower, will in a few years become a large tree; it is very fruitful even in a growing state; it is not uncommon for an old tree to produce a hogshhead of cyder, or more.

The ELLIOT,

Is of *Herefordshire* extraction, and, though it has a different name in some parts, is to all intents and purposes the same apple as the preceding; for neither fruit nor tree can be distinguished from the *WHITE-SOUR*; the time of ripening of both, and the juices also are precisely the same. The *Elliot* was known in *Herefordshire* before the *White-Sour* had a name, as I have been informed by very intelligent persons.

The Herefordshire RED-STREAK.

The original name of this Apple was the *Scudamore-crab*. It has a long time deserved the reputation of superiority to all other cyder-apples, in agreeably suiting every palate. *Red-streak Cyder* was, some years since prescribed at *London*, by a Physician of the first rank to a consumptive patient, as containing some qualities useful in assisting the lungs to discharge any oppressive obstructions.

This fruit has the peculiar excellency of having the rough and smooth blended in such due proportion as to render it palatable to all.

The

The tree and fruit are small sized, and proves that nature is often sparing of her best gifts. The common way of propagating it has been by truncheons, or cutting off a large branch, and thrusting it a foot or more into the ground, which in a few years becomes a bushy tree and exceeding fruitful; and this property retards its growth. But trees of a larger size may be produced by grafting it on the forkles of a vigorous tree of some other kind.

Though this kind of fruit is not at all suitable to the circumstances of a tenant, yet where it is planted in regular orchards, one between every two of the larger growing kinds, as they take up so little room, and it will be long before the others require that room; it may in this manner furnish cyder for a gentleman's table, and be also profitable enough for sale.

This fruit is very small, beautifully striped with red, and sometimes yellow within; the juice is generally of a very high colour. The *Red-streak* make no durable tree.

The Fox-WELP.

This is an Apple long known, and of late years has acquired a much greater reputation than it had formerly. The fruit is rather small than middle-siz'd, in shape long, and all over of a dark red colour. I have been told, by a person of credit, that a hogsheaf of Cyder from this fruit has been sold in *London* for eight pounds or eight guineas, and that often a hogsheaf of *French Wine* has been given in exchange for the same quantity of *Fox-welp*. It is said to contain a richer and more cordial juice than even the *Red-streak* itself, though something rougher if not soften'd by racking. The tree seems to want the same helps as the *Red-streak* to make it grow large. It is of

Herefordshire extraction, and Mr *Philips* has celebrated its praises in his *Pomona*.

BACKAMORE.

This Fruit is rather large than middle siz'd, of a flat shape, beautifully streak'd with dark red, and has a bloom on it like a plumb; it makes an excellent strong and palatable Cyder, preferr'd by some to any other, for having a smack of bitterness, and a poignancy which imitates the Red-streak. It has a high coloured juice, which may be heightened much by long keeping the apple; but then the bitterness will be entirely lost with a great deal of the poignancy. Frequent rackings will render it equally agreeable to the lovers of sweet cyder, with any whatsoever. It makes, a little before Christmas, an excellent tart and sweetmeat, having a touch of the Quince. This tree succeeds very well in some places, both in growth and fruitfulness, but in others, in the common nursery manner, is long before it arrives to any bigness, which fault is to be effectually remedied by grafting it on a tree of another vigorous kind, already of some bigness. It has its name from a farm so called in the parish of *Plimton Mary* near, *Plymouth*.

The MIDYATE, or MEADIATE.

This Apple has something the taste of the Fox-welp, is rather small than middle-siz'd, of a long shape, and produced in cobs; it is of a yellow colour commonly, though I have seen some a little faintly streaked with red; it ripens very late; it is said to have its birth in the parish of *Annington*, near *Plymouth*.

The Midyate has, among several others, this peculiar quality, that where it is but the twentieth part in making

a hoghead of cyder, it will be predominant; it is, therefore, very useful to mix with ordinary apples which are apt to make heavy insipid cyder. When the cyder of this apple is received into a mug, there generally appears a bluish dew or bloom round the sides of it. Of this Apple is made that sort of liquor, which in *Devonshire* is call'd *Hewbramble*, or *Bramble Cyder*; alluding to its roughness, which causes a sensation as if a bramble had been thrust down the throat and suddenly snatch'd back again. The lovers of rough cyder in this county generally give that of the *Midgate* the preference, as most agreeable to their taste, of all the rough cyders. Not long since, few persons in these parts, who would be esteem'd judges of cyder, would give their opinions in favour of that which is sweet; but of late that party declines very fast, and people are come into another way of tasting and thinking; and seem convinced, that those excessive rough juices, which some time since were so highly praised, are really too fretting and hurtfully affecting the nerves of even the most robust constitution, though gout and rheumatisms are not common with us.

Notwithstanding the *Midgate Cyder* may be very much softened by racking, yet I doubt whether it can be reduced to any degree of that mellowness, of which the juices of almost all other apples are capable.

The *Midgate* makes a beautiful tree, and after some years becomes wonderfully large and fruitful, and will admit of being planted on a poor soil, even if very much exposed, and is very little liable to suffer from blights.

The ROYAL-WILDING.

This tree produces rather a small than middle-siz'd fruit, of a yellowish colour, of shape rather long than flat, and is of long duration. The tree seems to be designed

signed by nature to survive the oak, being equally, or perhaps more, compact in its parts; though a very quick grower, it acquires a large stature in a few years, and in its shape resembles a Pear-tree. Whoever plants this tree is a friend to posterity, because it is apt to tire all patience before it becomes fruitful; though there are trees in several parts of *Devonshire*, which have produced pretty large quantities of fruit, of the immediate possessor's own grafting. Till it has two or three times born a quantity of fruit, its shape is pyramidical, but afterwards it becomes a beautiful spreading tree, and most abundantly fruitful; it seems to be the best stock for grafting on, for making large and lasting trees.

It was accidentally produced near *Exeter*.

The STIAR.

The fruit is middle siz'd, of a longish shape, in colour of a pale yellow, makes a bold, strong, masculine Cyder, has great reputation in *Herefordshire* and *Gloucestershire*, and is celebrated by Mr *Philips*; but I have often tasted of this cyder, and could never discover any thing extraordinary in it. The trees are long before they become fruitful, and after many years it makes a large tree.

Cowley-Bridge CRAB.

This tree produces its small fruit in cobs, and is of an uncommon colour, being of a dirty purple and green. The old trees are exceeding fruitful, as appears by two now standing near the said bridge. The great quantities of fruit gathered from one of these trees in one year is incredible, as well as what it produces almost every year, and what it produced seventy years past in one season, is no less remarkable. The old tree which is very large and spreading, (though I have seen much larger) with one smaller standing in a hedge by it, are said to have produced
in

in one year upwards of six hogsheads of cyder. The juice of this fruit, without repeated rackings, is an austere cyder, but is capable by often racking of being rendered soft and pleasant, and agreeable to the most delicate palates.

The COMMON CRAB.

This sometimes makes a large tree, but is more generally a mere shrub.

I have tasted Cyder made of this fruit, which had remained three years in a cask after making, and afterwards three years in bottles, and it had undergone but one racking till bottled off.

It was, when I tasted it, a bold strong masculine liquor, like Old-Hock, which wine I have drank in cellars of no mean reputation.

It makes first excellent verjuice, and is not only the most liked for table use, particularly with salad, but is an wholesome ingredient in making punch, and void of the pernicious qualities of other acids, used for that purpose; and is esteemed a sovereign *Antiscorbutic*.

Colonel *Speke*, of *Somersetshire*, says Dr *Beale*, shewed me in his park store of Crab-trees, of such huge bulk, that in the then fertile year he offered a wager, that they would yield one or two hogsheads of liquor each of them; yet were they small dry Crabs.

The COCKO GEE.

This fruit is of *Irish* extraction, the name signifying in that language *Goose-turd*. It may be thought to contain some extraordinary qualities, by the eagerness that has appeared in several gentlemen in procuring scions of this kind for grafting, and by the many encomiums made on it by those who are lovers of the cyder. I have tasted it, and (as Mr *Stafford* says) I find nothing extraordinary in it: 'Tis true, it has a vinous golden pipinary flavour.

Counsellor *Pyne*, a gentleman who resided near *Exeter*, and who had the care of Sir *William Courtenay's* estates in
Ireland

Ireland, is said to have brought it into *England*. I believe how it came here at first is not certainly known, but it was propagated in *Somersetshire*, before even its name was known in *Devonshire*, where it is now pretty much encreased.

Though the number of Cyder-fruits here taken notice of are but few, they are more generally known, and more generally planted than others, and they have been found to make the best Cyder, as well as to produce the greatest quantities of an intrinsic goodness, the *Red-freck* excepted. There are an infinite number of other kinds which may be of equal or superior goodness, but are not so generally known; for instance, the Apple well known in some parts by the name of *Flat-four*, or *Great Flat-four*, will, with the same management, make a liquor of equal goodness with the *White-four*, and the same of others that are alike in taste, and in other qualities; but this none of those kinds, whose juices are soft and mellow, and fit for the table, (which mellowness indicates the last state of maturity) are capable of arriving at. However, where it shall happen, that orchards already planted have no kinds of apples that partake of the excellencies of the most celebrated Cyder-fruits; then it is necessary that there should be a provision made, by planting some of the best kinds for mending dull, heavy, and insipid juices, by way of ingredients, which their more noble qualities will effect. Some are of opinion, that with good management any kinds of apples will make good cyder, but experienced connoisseurs do not concur with them. I have, indeed, tasted of Cyder made of vulgar fruits so perfectly sweet as to effect the tongue like drops of honey; but then, for want of a poignancy blended with that sweetness, it clogs the stomach, and occasions vomiting or purging, or both, and is apt soon either to pall, or become sour.

In

In *Devonshire* it is a maxim, which merits observance, that in planting an orchard, the several excellencies of the kinds intended for that purpose should be previously well considered, whether they are such as are inclined to make large, lasting, and kindly trees, fruitful and hardy, and not subject to blights, which frequently make them miscarry in their bearing, that the fruit they produce make the best cyder, and that all the kinds may ripen about the same time, or at two or three several times, in quantities of each sort sufficient to make a tunning at one time; which last properties are of no small consideration, for the more commodious and regular making of cyder.

As to planting, it is impossible to fix any determinate distance necessary to be observed between tree and tree, or the lines and rows in an orchard, because the circumstances relating thereto, are so many and variable, in different situations and soils, for the low, deep, moist, and unctious soil; with shelter and serene air, will promote the growth of plants much more than the higher, shallower, drier, less faulty, and more exposed situation; and as the several growths of trees are so unlike one another, some inclining to a pyramidical or conic form, others to spread, and some in the best situation or soil become but mere shrubs or bushes; whilst some acquire the bulk and stature of Oaks, or shoot their erect branches towards the skies; so that without being acquainted with the growth of each particular kind, no rules can be formed for proportioning the distances; for less than half what is necessary for a *Midyate*, or *White-four*, is enough for a *Red-streak*, and so of the rest.

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Mr.

Mr. *Miller* has thought proper to give directions for planting orchards, which are here recited.

‘ In planting of an orchard, great care should be had to the nature of the soil, that such sorts of fruit as are adapted to grow upon the ground intended to be planted, may be chosen, otherwise there can be little hopes of their succeeding; and it is for want of rightly observing this method, that we see in many countries orchards planted which never arrive to any tolerable degree of perfection, their trees starving, and their bodies are either covered with moss, or the bark cracks and divides, both which are evident signs of the weakness of the trees; whereas, if instead of apples, the orchard had been planted with pears, cherries, or any other sort of fruit to which the soil had been adapted, the trees might have grown very well, and produced great quantities of fruit.

‘ As to the position of an orchard, (if you are at full liberty to chuse) a rising ground, open to the South-east, is to be preferred; but I would by no means advise to plant upon the side of a hill, where the declivity is very great, for in such places the great rains do commonly wash down the better part of the ground, whereby the trees would be deprived of proper nourishment: but where the rise is gentle, it is of great advantage to the trees, by admitting the sun and air between them better than it can upon an entire level, which is an exceeding benefit to the fruit, by dissipating fogs, and drying up the damps, which, when detained among the trees, do mix with the air, and render it rancid: If it be defended from the West, North, and East winds, it will also render the situation still more advantageous; for it is chiefly from those quarters that fruit-trees receive the greatest injury: Therefore, if the place be not naturally defended from these by rising hills, (which is always to be
‘ preferr’d.

‘ preferr’d) then you should plant large growing timber trees
‘ at some distance from the orchard, to answer this purpose.

‘ You should also have a great regard to the distance of
‘ planting the trees, which is what few people have rightly
‘ confidered ; for if you plant them too close, they will be
‘ liable to blights, and the air being hereby pent in amongst
‘ them, will cause the fruit to be ill tasted, having a great
‘ quantity of damp vapours from the perspiration of the
‘ trees, and the exhalations from the earth mixed with it,
‘ which will be imbib’d by the fruit, and render their
‘ juices crude and unwholsome.

‘ Wherefore I can’t but recommend the method which
‘ has been lately practis’d by some particular gentlemen
‘ with very good success ; and that is, to plant the rows of
‘ trees four-score or a hundred feet asunder, and the di-
‘ stance of the trees in the rows three-score feet. The
‘ ground between the trees they plough and sow with
‘ wheat and other crops, in the same manner as if it were
‘ clear from trees, and they observe their crops to be full
‘ as good as those quite exposed, (except just under each
‘ tree when they are grown large and afford a great shade)
‘ and by thus plowing and tilling the ground, the trees
‘ are rendered more vigorous and healthy, scarcely ever
‘ having any moss or other marks of poverty, and will
‘ abide much longer and produce better fruit.

‘ If the ground in which you intend to plant an orchard
‘ has been pasture for some years, then you should plough
‘ in the green sward, the spring before planting the trees ;
‘ and if you will permit it to lie a summer fallow, it will
‘ greatly mend it, provided you stir it two or three times,
‘ to rot the sward of grass, and prevent weeds growing
‘ thereon.

‘ At Michaelmas you should plough it pretty deep,
‘ in order to make it loose for the roots of the trees,
‘ which should be planted thereon in *October*, provided the

‘ soil be dry ; but if it be moist, the beginning of *March* will be a better season.

‘ When you have finished planting the trees, you should provide some stakes to support them, otherwise the wind will blow them out of the ground ; which will do them much injury, especially if they have been planted some time ; for the ground at that season being warm, and for the most part moist, the trees will very soon push out a great number of young fibres, which, if broken off by their being displac’d, will greatly retard the growth of them.

‘ In the spring following, if the season should prove dry, you should cut a quantity of green turf, which must be laid upon the surface of the ground above their roots ; turning the grafs downward, which will prevent the sun and wind from drying the ground, whereby the expence of watering will be saved ; and after the first year they will be out of danger, provided they have taken well.

‘ Whenever you plough the ground betwixt these trees, you must be careful not to go too deep amongst their roots, lest you should cut them off, which would greatly damage the trees ; but if you do it cautiously, the stirring of the surface of the ground will be of great benefit to them ; though you should observe, never to sow too near the trees, nor suffer any great-rooting weeds to grow about them, which would exhaust the goodness of the soil, and starve ’em.

‘ If after the turf which was laid round the trees be rotted, you dig it gently about the roots, it will greatly encourage them.

‘ There are some persons who plant many sorts together in the same orchard, mixing the trees alternately ; but this is a method which should be always avoided ; for hereby there will be a very great difference in the growth of the trees, which will not only render them
‘ unsightly

‘ unsightly, but also render the fruit upon the lower trees
‘ ill-tasted, by the tall ones over-shadowing them, so that
‘ if you are determined to plant several sorts of fruit on
‘ the same spot, you should observe to place the largest
‘ growing-trees backwards, and so proceed to those of less
‘ growth, continuing the same method quite through the
‘ whole plantation; whereby it will also appear at a distance
‘ in a regular slope, and the sun and air will more
‘ equally pass throughout the whole orchard, that every
‘ tree may have an equal benefit therefrom.

‘ The soil of your orchard should also be mended once
‘ in two or three years with dung, or other manure,
‘ which will also be absolutely necessary for the crops
‘ sown between; so that where persons are not inclinable
‘ to help their orchards, where the expence of manure is
‘ pretty great; yet as there is a crop expected from the
‘ ground besides the fruit, they will the more readily be
‘ at the charge on that account.

‘ In making choice of trees for an orchard, you should
‘ always observe to procure them from a soil nearly a-kind
‘ to that where they are to be planted, or rather poorer,
‘ for if you have them from a very rich soil, and that wherein
‘ you plant them but indifferent, they will not thrive well,
‘ especially for four or five years after planting, so that
‘ ’tis a very wrong practice to make the nursery, where
‘ young trees are raised, very rich, when the trees are
‘ designed for a middling or poor soil. The trees should
‘ also be young and thriving; for whatever some persons
‘ may advise to the contrary, yet it has been always observed,
‘ that though large trees may grow and produce
‘ fruit after being removed, they never make so good
‘ trees, nor are so long liv’d, as those which are planted
‘ while young.

‘ These trees, after they are planted out, will require
‘ no other pruning but only to cut out dead branches, or
‘ such

‘ such as cross each other so as to render their heads confus’d and unsightly: the too often pruning them, or shortening their branches, is very injurious, by their decaying in such places where they are cut, and occasioning a great quantity of lateral branches, which will fill the heads of trees with weak shoots.

‘ It may, perhaps, seem strange to some persons, that I should recommend the allowing so much distance to the trees in an orchard, because a small piece of ground will admit of very few trees when planted in this method; but they’ll please to observe, that when the trees are grown up, they will produce a great deal more fruit, than twice the number of trees when planted close, and will be vastly better tasted; the trees, when placed at a large distance, being never so much in danger of blighting, as in close plantations, as hath been observed in *Herefordshire*, the great county for orchards, where they find, that orchards so planted, or so situated, as that the air is pent up among the trees, the vapours which arise from the damp of the ground, and the perspiration of the trees, collect the heat of the sun, and reflect it in streams so as to cause what they call a fire-blast, which is the most hurtful to their fruits; and this is most frequent when the orchards are open to the south sun.

‘ But as orchards should never be planted, unless where large quantities of fruit are desired, so it will be the same thing to allow twice or three times the quantity of ground; since there may be a crop of grain of any sort upon the same place, (as was before said;) so that there is no loss of ground. There may be a large avenue of apple-trees extended cross a neighbouring field, which will render it pleasant, and produce a great quantity of fruit; or there may be some single rows of trees planted to surround fields, &c.’

What

What Mr *Miller* says, of adapting fruits to the soil, is certainly very just, not only of different fruits, but the different sorts of the same fruit: it has been observed of apple trees, particularly that one kind will starve in the same soil, where another kind will thrive; so that labour and cost would be thrown away, in persisting to plant some favourite trees, when we discover no success after repeated trials: It is more advisable to be contented with such as are observed to thrive in our neighbours orchards, or in our own.

As to planting apple-trees in orchards, at very great distances, it can only respect such situations as are sheltered very well from storms. By the observations I have made, apple-trees are never so fruitful as when they are planted near to each other, by which they afford mutual shelter, and though 'tis said, that planting trees in that manner is attended with blights, damps, fire-blasts, &c. those who are unacquainted with different parts of the kingdom, (especially those near the sea) very well know, that without close planting there can be no hope of success; for they protect one another, and will not grow without such protection; and the trees would have their blossoms blasted and blown away by the impetuosity of the winds.

They plant orchards in the western parts of *England*, only on such spots as are too steep for the plough, and where the soil is unfit for pasture.

As Mr *Miller* was born and resided near the Metropolis, he must be unacquainted with parts remote from *London*, and those only within a few miles of it were familiar to him, as appears in various instances of his directions, which seem to be calculated chiefly for *Middlesex*.

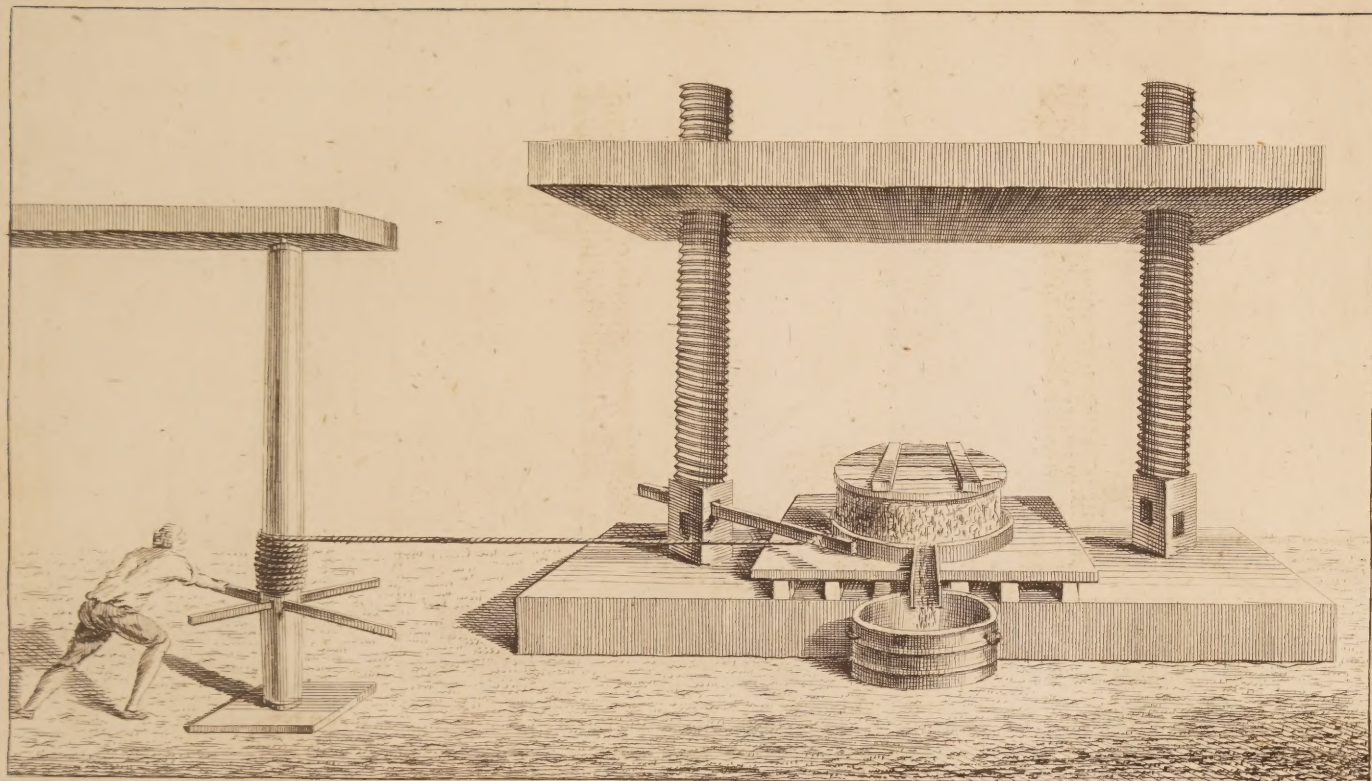
Planting

Planting trees in arable and meadow land, can only suit some particular situations, and if they are to be planted at very great distances, nothing less than planting wholly over an estate of two or three hundred acres can be productive of any great quantity of cyder; for a generation or two; but orchards are supposed to become profitable in about fifteen years after planting, which continues to encrease; and were it not so, very few tenants would be prevailed upon to plant orchards. Mr *Miller's* method, therefore, seems only calculated for men of great fortunes, and as great patience, and who may be inclined to provide for future generations.

His advice to avoid frequent prunings of apple-trees, is very right, and also to plant apple-trees to form large avenues extended cross the neighbouring fields; which will not only render them pleasant, but produce a great quantity of fruit.



SECT.



S E C T. II.

Of collecting Cyder-fruits into heaps, in order for the continuing therein as long as is consistent for the maturation of their juices.

I. **I**N *Devonshire* the collecting Apples into heaps, in some vacant airy parts of an orchard, is a constant and necessary practice, more particularly for their latter hard fruits, by which means that maturity in their juices is acquired, which would otherwise be wanted; such hard fruits without this help being apter to produce a Verjuice than an agreeable Cyder. Every one knows how maturity is promoted by heat, and how the Fruiterers sweat their fruits, suddenly to prepare them for a market, by which they attain that ripeness in two or three days, which, in a natural way, would not be effected in so many weeks. And even some of the most valuable hard Cyder-fruits in a natural manner would never make Cyder fit for rusticks*. As it has been thought necessary in every part of *England* to lay the harder Cyder-fruits in heaps for some time before breaking their pulps, the *Devonshire* people have much improved the practice; in other counties the method is to make these heaps of apples in a house, or under some covering inclosed on every side; this method we found defective, because by excluding the free air, the heat soon became too violent, and a too great perspiration ensued, by which, in a short time, the loss of juices was so great, as to reduce the fruit to half their

* Of decay'd Fruits is made, by the Fruiterers, or Cyder-merchants at *Queenhithe*, that high coloured frisky Cyder that is sold in and about *London* for RED-STREAK.

former weight, attended with a general rottenness, rancid smell, and disagreeable taste. In the *South-Hams*, a middle way has been pursued to avoid the inconveniences and loss attending the aforementioned practice; they make their heaps of apples in an open part of an orchard, where, by the means of a free air and less perspiration, the desired maturity is brought about, with an inconsiderable waste of the juices and decay of the fruit, intirely free of rankness; and though some apples rot even in this manner, they are very few, and are still fit for use; all continue plump and full of juices, and very much heighten the colour of cyders, without ill taste or smell.

In pursuing the *Devonshire* method it is to be observed,
 1. That all the promiscuous kinds of apples that have drop'd from the trees, from time to time, are to be gathered up and laid in a heap by themselves, and to be made into Cyder after having so lain about ten days.

2. Such apples as are gathered from the trees, having already acquired some degree of maturity, are likewise to be laid in a heap by themselves for about a fortnight.

3. The latter hard fruits, which are to be left on the trees till the approach of frost is apprehended, are to be laid in a separate heap, where they are to remain a month or six weeks, by which, notwithstanding frost, rain, &c. their juices will receive such a maturation, as will prepare them for a kindly fermentation, and which they could not have attained on the trees by means of the coldness of the season.

It is observable, that the riper and mellow the fruits are at the time of collecting them into heaps, the shorter should be their continuance there; and on the contrary, the harsher, immaturer, and harder they are, the longer they should rest.

These

These heaps should be made in an even and open part of an orchard, without any regard to covering from rain, dews, or what else may happen during the apples staying there, and whether they be carried in and broke in wet or dry weather, the thing is all the same; if it may be objected, that, during their having lain together in the heap, they may have imbibed great humidity, as well from the air, as from the ground, rain, dews, &c. which are mixed with their juices, the answer is, this will have no other effect than a kindly diluting, natural to the fruit, by which means a speedier fermentation ensues, and all heterogeneous humid particles are thrown off.

It is a constant practice in the Isles of *Jersey* and *Guernsey*, to put a pail of water into every fermenting hoghead of Cyder, to dilute and set its parts more quickly at liberty.

By pursuing the above methods, besides making the best Cyder, hurry and expence will be prevented, as they require no room within doors.

F 2

S E C T.

S E C T.

S E C T. III.

Directions for breaking the Pulp of Apples with proper Engines.

AMONG other improvements in Cyder-making, the People in *Devonshire* have been successful in their invention of an *Engine*, which least bruises the skin, pulp, and kernels of the apples; for such as least do so are to be preferred, because from an immoderate breaking of them, in some kinds of apples, there proceeds such an austerity and bitterness, as the Cyder never can be cured of.

To evince, that there is such austerity attending the skins or rinds of some particular fruits, the Pear called the *Winter Rousselit* is an instance; this fruit, when the skin is taken off, is in esteem at the table, but without this treatment it has such a roughness as renders it uneatable.

The Engine I here recommend is work'd by cogs and rounds, which turn two or more tumblers stuck full of teeth. In some places it is work'd with horses, but where moderate quantities of Cyders only are made, it is work'd by hand. I forbear a further description of it, supposing it to be at present in use where-ever Cyder is made in the different counties in *England*. Its further excellencies are, it quicker dispatches the work; the pummice of the apples broke therewith, produces less foul Cyder when it comes from the wring, also much sooner, and it certainly becomes fine after; and is less liable to harshness and ill tastes in the vat and casks, than what is broken by any other engines.

S E C T.

S E C T. IV.

*Of the management of the Pummice, or broken Pulp before
expressing the Juice.*

THE Pummice of the Apples is to be received into a large open-mouth'd vessel, capable of containing as much thereof as is sufficient for one making, or one cheese. Though it has been a custom to let the pummice remain some hours in the vessel appropriated to contain it, yet I would by no means advise the practice; for if the fruits did not come ripe from the trees, or otherwise matured, the pummice continuing in the vat too long, will acquire such harshness and coarseness from the skins as never to be got rid of; and if the pummice is of well-ripen'd fruit, the continuing too long there will occasion it to contract a sharpness that very often is followed with want of spirit, and pricking, nay, sometimes it becomes arrant Vinegar, or always continues of a wheyish colour; all which proceeds from the heat of fermentation that it almost instantly falls into on lying together; wherefore I recommend, that the pummice remain no longer in the vat, than until there may be enough broke for one pressing, or that all be made into a cheese, and press'd the same day it is broken.

S E C T.

S E C T. V.

*Of the Wrings or Presses, Cheeses, or Cakes of Pummice, &c.
and proper Vessels for receiving the Cyder from them.*

OF all the Presses now in use throughout the kingdom, there is none to be compared to the great Wring or Press with two screws, work'd or brought home with a capstan, either for a quicker dispatch of the work (as frequently a cheese or cake is made that produces a tun and half of Cyder) or for pressing dry, and keeping the cheese upright and together, or with more ease, as it requires but two men to work it.

*A Description of such a Cyder-press, and its several Parts.
(See the PLATE.)*

The great or upper beam, in which are female screws, should be seventeen feet four inches in length; and two feet six inches or three feet square, either of one solid piece of timber or more; when formed of several pieces, they should be firmly united with wooden keys, and bound about with iron braces, near and on each side each hole where the screw passes.

The whole length of the pieces, out of which each screw is to be formed, ought to be fourteen feet six inches, viz. ten feet the shaft of the spiral line, or screw. Two feet the square part, containing the holes for letting in the hand-spikes for turning the screws, and two feet six inches for the spindle.

The spindle of the screws, which should have the same diameter as the stem of the spiral line, must be let into sockets made in a large beam of equal dimensions with the upper beam. This great beam is to rest on the floor. The distance between the screws should be eleven feet ten inches.

The

The reason for leaving the upper and under beam so long on the outside of each screw, and the spindles is, to give the ends of the beams more strength, as the screws and spindles otherwise would be apt to make the ends open.

The holes for admitting hand-spikes should be quite through, one hole above another, that the screws may be turned with two hand-spikes at the same time.

The holes should be guarded by two iron plates to prevent their wearing, which should be fastened with two iron bands, bracing round that part of the screw, and necessary to strengthen it.

The Buckler, which is to cover the top of the Cheese or Cake, is an assemblage of thick planks, united and strengthened by substantial traverse pieces of eight inches square, to which the planks are fastened by oak pins. On the traverse pieces are laid two floors of blocks of wood, each crossing one the other, on which depends the upper beam.

The Buckler is some times made round, and some times square; in the dimensions of either, great allowance must be made for the spreading of the Cheese or Cake, when very much pressed. The round Buckler may be something more in diameter than five feet, and the other five feet six inches square.

The Floor of the Press may be composed of elm planks, three inches thick and seven feet square, joined together by substantial traverse pieces of eight inches thick or square, placed about the distance of one foot from each other, to which the planks of the Basen are fastened by oak pins. Every part should be very firm and well connected, as the floor must resist a very great force and pressure, when the upper beam is screw'd down upon the Cheese.

The

The Floor is to be born up to the heighth of two feet six inches from the ground, and supported partly by the under beam, where are spaces to be cut for letting down the traverse pieces of the bason, and partly by blocks of wood, or stillings laid under it for that purpose; there must be care in fixing the bason, that every part bears equally on each other.

Between the screws and the bason, on each side, will be a space of two feet clear, for a passage round the bason, except where the under beam crosses.

The Stage or Bason is to be slop'd with a gentle declivity from the seat of the cheese to a groove or gutter, which is made near the edges of the Bason, to convey the expressed juice of the apples into a vessel fixed under the middle of the fore part of the Bason.

Besides this groove or gutter, there must be a ledge nailed round the sides of the bason, to prevent the Cyder from overflowing the bason, which it will be apt to do on the first pressing.

In fixing the bason on stillings or blocks, it should be observed, that it stoops a very little on the fore part, that the Cyder might tend that way in draining from the Cheese.

The Capstan is placed at about twelve feet distance, more or less, from one of the screws, and is made use of after two men, or more, have used their utmost efforts to screw down the great beam; then they have recourse to the capstan, by which they screw down the great beam something lower, and the Cyder runs a-fresh, and the cheese is squeezed quite dry.

The length of the capstan depends, as does its distance, from the screw, on the conveniency of fixing a beam for taking in the upper spindle; it ought to be eight or ten feet; the under spindle is let into a socket made in a square block of wood sunk into the ground. It ought to be so large as not to be apt to start. The

The end of the rope which is round the capstan is fastened to the end of a hand-spike which is in a hole of the screw, and the capstan turned till the hand-spike is brought so near the capstan as to have no more purchase; then the hand-spike is put into another hole, and the same repeated. The capstan is turned by poles of about twelve feet in length, run through the square, or holes of the capstan, and form a cross. These poles are fixed about two feet ten inches above the floor, which should be considered when the capstan is making, that the square and round parts of it may have proper situations.

This Press requires a spacious house for its reception, which is the only inconvenience that attends it. Other presses may be commodious enough for making small quantities of Cyder; but this is necessarily required where it is made in abundance.

A DESCRIPTION of the Poor-Man's Cyder-Press.

For this Press, instead of having the back-posts like the former, a great tree, in the place where it is still growing, answers all the purposes, and receives the main beam in the same manner.

The use of the fore-post is supplied by two shafts or uprights, of about fourteen feet in length, two feet of each shaft, at least, must be let into the ground, that they may be steady and firm; on the top of which should be laid a-cross a piece of timber, sufficient to bear the weight of the main beam, which is lifted and lower'd by a tackle made fast to the cross-piece. The distance of the tops of the shafts may be one foot three inches, and at the bottom two feet. The but-ends of the shafts seven or eight inches thick, and the smallest ends four or five inches.

These uprights, or shafts, should be erected about six feet from that end of the beam where the weight is suspended.

The main beam, which is usually a tree un-hewn, or squared no otherwise than to prepare it for the use intended, may be about twenty six feet long, about six or seven inches thick at the smallest end, and a foot at the butt, about a foot of which should be made a tenet with shoulders; this enters the mortise of the growing tree, on each side of which mortise is nailed a piece of timber five inches thick, through which is bored four or five holes at a foot or ten inches distance, one over the other, for admitting an iron bar, of two inches diameter at one end, and to be a little taper'd towards the other; this bar prevents that end of the beam which is in the tree from rising when the other end is lower'd.

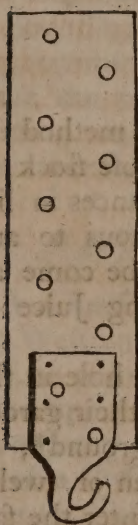
The iron bar is either put a hole higher or lower for accommodating the beam to the height of the cheese; because, as it is flattened and pressed more together, the end of the beam must be lower'd and also the bar.

Within four inches of the small end of the beam, and on the upper side, is sunk a channel, about an inch deep, to receive a collar made of a very strong rope, or several, this collar must have room for a leaver to pass through it, the thickest end of which should be about four inches and half, and the lesser end three.

At about four inches from that part where the collar is hung must be a mortise, for what is called a ladder of holes to pass through, to the end of which ladder is suspended five, six, or seven hundred, or a thousand weight, in the top of which may be an iron eye, hook, or crook, for hanging it to an eye, or crook, of the ladder of holes, which ladder is sometimes a bar or plate of iron, half an inch thick, three inches and half broad, and seven or eight feet long; there should be holes of three quarters
of

of an inch diameter, or very little more, for receiving an iron pin, of a proper size, that may easily be put in and drawn out; these holes should be about four inches one above another.

But when this ladder of holes is made of wood (which it sometimes is) the holes should be made, as shewn in the margin; were they made one over another, in one line, wood would be ineffectual for this purpose: In this, as in the iron ladder, the holes may be about four inches one above another. The piece, of which this is made, may be of the same length as that of iron, five inches broad, three quarters of an inch thick, and made of a very tough timber.



At the lower end of it is a crook for flinging the weight, which crook is made fast to the end of the ladder of holes, by the plate of the crook, in which are two holes, or more, for putting through the iron pin; there should be a plate on each side the ladder.

The crook, and plate, ought to be strong; the last ought to be six or eight inches long.

It is by the use of this ladder of holes that the beam is forced down, and the weights raised; and by a leaver of seven or eight feet in length, which has a notch or mortise, of the length of six inches, and open at the extremity of the leaver; this mortise is made in the greater end of the leaver, where it should be about five inches thick, and the other end about three inches.

This lever is run through the collar, before described, and takes in the ladder of holes into the mortise, under the iron pin put immediately over the part where the lever

is to have effect ; when two or three men lower the end which raises the ladder of holes, and lower the beam, when an iron pin, which is in a hole above the beam, is pulled out and put into a hole lower, and the same done with the pin below the beam, which is continued till the weight is raised above the ground one foot, two, or more ; which is to be repeated as often as the weight descends to the ground.

In order to press the cheese as dry as possible, the lever is put into the collar, and an additional weight hung to the extremity of it.

A cheaper Cyder-Press.

There is also another sort of Press, and method of making Cyder, used by some poor people, whose stock of Apples is but inconsiderable, or their circumstances in life but low ; or whose habitation is not contiguous to any place, where the other sort of Presses might be come at, and yet are desirous to partake of the enlivening Juice of those Apples nature has afforded them.

The method is this : They cut a large square hole in the body of a tree, that stands, or is growing in their garden or orchard, about five or six feet from the ground*, in which hole they fix a large lever or post, ten or twelve feet long, or more, squared at one end, so as to enter the said hole in the tree. Near to the side of the body of the tree, under the lever, is placed a large plank which stands on legs or treffels, or a pile of large stones at each end, about three feet high from the ground, which plank has a groove or gutter near the edges, or ledges nailed round its edges, to prevent the Cyder from overflowing, as also a channel, or lip, in the forepart, to let the expressed juice run into the

* All these several heights and distances may be proportioned according to any person's discretion or conveniency, the method being so simple and plain, that no one can possibly err in the experiment.

vessel placed to receive it. After having pounded the apples to a pummice in the trough with a wooden beetle, they put the pummice into a hair bag, or bags, and lay them on the plank, putting another plank upon the bag, or bags, all which is placed under the abovementioned lever, or bar, and then one or more persons, with the weight and force of their bodies on that end of the lever that is distant from the tree, press out the juice of the pummice into the vessel, placed under the plank in order to receive it.

But this method is not much used, neither is it much to be recommended, where other presses might be had, because the pummice can not be pressed so dry as in other presses, and likewise the danger there is of spilling part of the expressed juice in the use of it.

A Description of a Cheefe, or Cake of Pummice.

A Cheefe, or Cake, in Cyder-making (as it is called in the Western counties) is composed of the pummice, or broken pulp of apples, and long wheaten straw, or reeds, raised up in a cylindrical form, of different dimensions (as the quantity of pummice requires) on the floor, stage, or bason of a Cyder-press, which is performed in the following manner. First, there is in laid the middle of the said floor, or stage, a layer of long straw or reed, making an allowance that the layer of straw exceed a foot, at least, the circle intended for forming the cheese; that after laying on the pummice (which is to raise the cheese six inches) the length of a foot or more of the straw may be brought up round it, and the ends turned in upon it; then another layer of long straw is to be added, and another layer of pummice as before; and so straw and pummice one above another alternately, till all the pummice intended to be pressed is laid up.

When

When the cheefe has been some time prefs'd, and very much flattened and iqueezed broad, the great beam of the press should be raised and the cheefe cut round with a knife, such as is used for cutting stacks of hay, and those parts which are cut off laid upon the top, which will raise it almost to its first height, then the great beam is to be lower'd, and the cheefe again prefs'd till it may be supposed to be quite dry.

But if the great beam be raised again, and the cheefe cut round a second time, and those parts which are cut off laid again upon the top, with a proper quantity of water poured upon them, and the cheefe be again pressed down, it will produce an agreeable liquor, for common use, call'd water-cyder, which, when well managed, retains its virtues for several months, and will even intoxicate a person, if drank too plentifully.

N. B. The use of long straw is preferable to any other contrivances, such as the cage, basket, air-bag, &c. for keeping the pummice together.

The straw or reed ought to be clean, and perfectly free from ill smells.

Of the Vessel for receiving the expressed juice.

As the Cyder runs from the Wring or Press, it is to be received into a vessel fixed within the ground for the more commodious dipping of a ladle or bucket, and as it fills from time to time, to be taken from thence and put into another vessel or cask that stands on its bottom, the head being struck out, over the top of which, is to be laid a-cross a frame, or two simple sticks, a coarse hair sieve for straining the Cyder, that the pummice, or grosser part of the pulp of the apples, mixed with the juice, may be kept back.

I would

I would caution every one against mixing the last expressed juices or droppings with the Cyder intended for keeping, because it is of too weak a nature ; but yet it makes a pleasant Beverage, by which name it is known in *Devonshire*, and if assisted with a small quantity of spices, will continue good two months. If it could be had in summer, or would keep so long, it would serve as an agreeable, cool, refreshing liquor.



SECT.

S E C T. VI.

Of proper Vessels for receiving the Cyder for its fermentation; the vigilance, exact care, and attention required in the first fermentation of Cyder for making it sweet, and as long as it continues in a fermenting state.

I Come now to treat of that, on which the whole success depends, in making sweet Cyder, *viz.* Fermentation, which is attended with no manner of difficulty; but care and watchfulness is absolutely required, and to be well furnished with clean casks in proper readiness.

In order to avoid a great deal of trouble, and to perform the work more effectually, by divesting the new made Cyder of what pummice and other impurities remain; after straining it through a hair sieve, on its coming from the Wring, or Press, it is necessary to be provided with a large open vat, keeve, or clive, which will contain a whole pounding, or making of Cyder; or as much as can be pressed in one day: After the Cyder has remained in this vat a day, or sometimes less, (according to the ripeness of the fruit, of which it has been made, and the state of the weather) you will find rise to the top, the pummice, or grosser parts of the pulp, &c. of the apples; and in a day or two more, at most, grow very thick; and when little white bubbles or fermentations, of the bigness of the top of your finger, break though it, then presently draw it off* through a cock or faucet-hole, within three inches of the bottom, if large; but if small, not nearer than four inches of the bottom, that the lees may not be drawn off, but quietly remain behind.

* Which in *Devonshire* is called *Pricking*.

If the Cyder is not immediately drawn off, on the first appearance of these white fermentations, all the head which is then become a thick crust, will sink to the bottom; so that, if this crisis (which happens but once) of the first separation of the Cyder from its lees is neglected, the opportunity of making sweet Cyder will be lost and irrecoverable.

On drawing off the Cyder from the vat, it must be tunnd into close casks well scented, wherein, on letting it remain a shorter or longer time, with what lees and impurities it carried with it, depend the hardening or softening it at pleasure.

To have Cyder perfectly sweet, after it is tunnd into close casks, you are again carefully to watch and observe its state, and when you find white bubbles or fermentations, as aforesaid, at the bung-hole, as before in the vat, immediately rack it off again into another clean and well scented cask; after which, by making frequent trials of its fineness (and it commonly happens to be fine in two, three, four, or five days, or sooner, according to the weather) by drawing some of it into a glass from a spile-hole, you'll discover if proper to repeat the racking, which should again be immediately done, if found to be fine, which repetition of racking should be continued till the Cyder is as sweet as you desire, and ceases hissing.

It is to be noted, that the weaker Cyders cannot support themselves under many rackings, one or two being all they can bear, for they have not body enough to undergo the operation. But as to the bolder and stronger Cyders, when you intend to render them very soft and mellow, and perfectly sweet, which these frequent rackings will effect, you may repeat them till they are brought to your palate, and quieted to such a degree as to be entirely mute, which is an infallible indication of their being absolutely

free of impurities, and not liable to be troubled by any future commotions.

The manner of making rough Cyder differs from that of the sweet, as it is necessary to refrain drawing it off, on the first appearance of the white bubbles, as before mentioned, but letting that crisis pass unregarded, do it on the next tolerable separation from the fouler and thicker lees, by which a luscious sweetness will be avoided. But even in rough Cyder, the omission of one or two rackings is attended with a disagreeable coarseness, harshness, bitterness, fetidness, and sometimes with all these faults, which it can never be divested of. Wherefore I would propose, after racking out of the vat, to give it another clarification, at the end of *November* or *December*, if made very late.

There must be care taken, after the fermentation is over, to fill every hoghead in the cellar up to the bung, which is to be continued once a month, and without which the Cyder will be apt to grow flat and heavy, and likewise to contract an ill taste and smell, from an engendered rancid air lodged in the cavity between the upper part of the cask and the Cyder. Vent should be sometimes given at a spile-hole during the first three months after the Cyder is made. Until it has done hissing, &c. the bung-hole would be best covered with a tile, slate, or flat stone, but when found to be perfectly quiet it should be closely bung'd down.

To make Cyder, or other vinous liquors, it will be of great advantage to be well acquainted with the business of fermentation. This *Dr. Boerhaave* defines and explains as follows.

“ Fermentation is a change produced in vegetable bodies
 “ by means of an intestine motion excited therein; the
 “ effect whereof is this, that the part which first rises from
 “ them in distillation, is either a thin, fat, acrid, hot, trans-
 “ parent, volatile, and uninflamable liquor, capable of ex-
 “ tinguishing fire.

“ The

“ The liquor obtained by means of fermentation, is called thin, because none appears to be thinner than the spirit of fermented vegetables ; Acrid, because it acts almost like fire, when applied to the tongue, or other parts of the body ; Volatile, because there appears to be no liquor that is raised with greater ease ; but 'tis this liquor being totally inflammable, and at the same time capable of mixing with water, that ultimately distinguishes fermentation from all other operations in nature : For neither putrefaction, digestion, effervescence, nor any thing of that kind, will ever afford a liquor at once possess'd of those qualities.”

The fermentation of the juices of fruits is a preparative for nature's final work, when they are elaborated and exalted to their last perfection.

In regard to the making *rough Cyder*---Though the first fermentation succeeds generally well, so that the whole mass of liquor is thereby delivered from gross lees ; yet sometimes, either through scarcity of spirits at first, or through immoderate heat or cold, some part of those impurities remain confused and floating therein.

Then it is necessary on the first separation of those lees, to rack it into another cask.

S E C T. VII.

The Methods proper to be used in preparing Casks, Racks, &c.

A S considerable quantities of Cyder are every year rendered of no value, by having contracted ill tastes or smells, or both, which must frequently happen, if not always from carelessness, it may not be unnecessary to give proper cautions for avoiding such accidents; one of the most common is oilyness, which proceeds from maggots bred by flies in some part of the insides of the casks, when they have not been kept close stopt, after their contents have been drawn out. As this oilyness is not to be removed, the vessel is no longer fit to contain Cyder, or other liquor for drinking.

There is no better preservative for a cask, to keep it sweet and tight, than close stopping it with the lees in it, if it be sound; and when it is again wanted for use, to wash it clean with hot water, after which, and being assured of its being stanch, let it run out whilst warm, and drain it dry; then stop it up again immediately; this ought not to be done but almost the instant before it is intended to be filled with new or other Cyder.

There are ill tastes and smells very often communicated to Cyder by the timber of new casks, the cause of which is best removed by often pouring into all new casks, at several times, a quantity of very hot water, without letting it remain long each time; after which drain the casks dry, and fill them (one at a time) with sound lees of Cyder, letting them remain in each cask forty eight hours at least.

As the use of the match is so universal in preparing casks for the reception of almost all sorts of liquor, instructions
for

for making it, and some of its uses may not improperly have a place here, and are as follows.

Take four ounces of brimstone, one ounce of burnt allum, and two ounces of wine brandy; put these together into an earthen pan or pipkin, and hold it over a chafing dish of glowing coals till the brimstone is melted and runs; then dip therein little pieces of new canvas, and instantly sprinkle thereon the powders of nutmegs, cloves, and coriander. The spices, for cheapness sake, may be omitted.

This canvas is to be fired and let burn out in the bung-hole, so as the same may be received into the cask, and bung'd down tight; this is said to be the best scent for Cyders. The operation is always to be performed previously to the filling a cask as well to purify it, as to effect several other purposes, hereafter mentioned.

Though racking may be performed with cans or pails, where there is but a small quantity of Cyder to be shifted, yet where it is very great, the bellows are necessary, or the crane at least, both which and their uses are generally known.

The Lees of every racked hogshhead of Cyder should be poured into one cask assigned for that purpose, and after standing till the Cyder is separated from the lees, it may be racked into a vessel of a proper size to contain it, and to be made use of from time to time to fill other casks. Some say this collected Cyder is the more fine and strong; but others say to the contrary; experience has shewn it is very good, provided it has been kept very close in the vessel where it is collected.

S E C T. VIII.

Preservatives and Remedies for preventing and curing Distempers which are incident to Cyder, with Instructions for colouring it, &c.

FIRST, as to *Preservatives*. The thing necessary to be known is proper Medicaments for their chronic distempers, viz. loss of spirit, and decay of strength; concerning these, therefore, it is observable, that when Cyder is in a preternatural commotion, from an excess and predomination of the sulphureous parts, the grand medicine is to rack it from its lees; on the contrary, when it declines and tends towards palling, by reason of the scarcity of spirits and sulphur, the most effectual preservative is to rack it upon other lees, richer and stronger than its own; that being from thence supplied with the new spirit, it may acquire more vigour and quickness.

For this use there ought to be a reserve of such lees as strong bodied Cyders have been rack'd from.

Besides reinforcing of impoverish'd Cyder, by new and more vigorous lees, there are sundry confections, by which also, as by a cordial, the languishing spirits may be sustained, and in some degree recruited.

A good restorative confection or cordial may be composed in this manner.—Take raisins of the sun, sugar, spices, and shavings of fir; put them into a strong scented cask, wherein are found lees from whence strong Cyder has been drawn, and rack the Cyder into it. The Cyder being thus recruited by a new lee and the above cordial, the spirit thereof may be kept from exhaling by the spirit of turpentine of fir.

To

To help Cyder, inclined to sour. Take of wheat half a pint for a hoghead, boil it in fair water till it breaks——when cold put it into the hoghead in a bag. If this does not succeed, add four ounces of burnt chalk, and rack it off, after three or four days, into a new scented cask.

Against the pricking of Cyder, is generally prescribed this easy and cheap composition.

Take of the powders of brick, or new pot-shards, one pound, roach allum half a pound, mix and beat them well with a convenient quantity of Cyder, and then put them into the hoghead.

The Cyder, whose sweetness has been preserved by not having been suffered to ferment much, is an excellent remedy for restoring decayed Cyder. Also,

The match has a wonderful effect in the same case, and I have known a hoghead of Cyder sold for twenty shillings, that before the use of it, was not worth sixpence.

The mystery of Cyder-brewing consists in making natural and meliorating, sound or vicious Cyder.

Sound Cyder is better'd by timely fining, and by mending colour, smell, or taste.

The making natural Cyder has been before treated of: to meliorate it, consists in the match and clarification, which sometimes means racking, and sometimes fining with ingredients.

All artful clarifications of liquors may be thus brought about, *viz.* 1st. By separation of the grosser parts of the liquor from the finer. 2dly. The distribution of the spirits of the liquor, which always render bodies clear and untroubled. And 3dly, By refining the spirit itself; the two latter are consequences of the first, which is effected chiefly by precipitation, the instruments whereof are weight and viscosity of the body mixed with it, the one causing it to cleave to the gross parts of the liquor flying up and down in it; the other sinking them to the bottom.

For

To mend Cyders that offend in taste, few other correctors are necessary than what conduce to clarification or racking, seeing almost all their unfavorableness proceeds from impurities set afloat, and the dominion of their sulphureous or saline parts over the finer and sweeter, which are removed by precipitation as above.

The best method to get rid of the flying lees speedily, is thus performed ;

Take of Isinglass half a pound, steep it in half a pint of the roughest Cyder, so that it may quite cover it ; which let stand twenty-four hours, then pull and beat the Isinglass to pieces, and add more Cyder ; and when it is perfectly jellied, take a pint or a quart to a hogshead ; then over draw three or four gallons of the Cyder you intend to fine, which mix well with the said quantity of Jelly ; then put this mixture into the cask and beat it with a staff, and fill it quite full.

The dealers in Cyder rest not in clarifications alone, having found out certain specifics, as it were, to palliate the several vices of all sorts of Cyders, which make them disgusting. Of these I shall recite a few of the greatest use, and esteem amongst them.

To meliorate Cyder in smell and taste, and to take off harshness.

Take of Honey one part, of Rain-water two parts, and one third of sound Cyder ; boil them on a gentle fire to a third part, often skimming the mixture with a clean skimmer, for which purpose have a pail of clean water standing by to rince it in. Let this Composition stand till cool, when allow a gallon thereof to a hogshead ; after using the stirring-stick, let it rest five or six days at the least ; then rack it off into a new scented cask, that is, what has been scented immediately before.

A Receipt to help stinking Cyder.

To help stinking Cyder, the general remedy is racking it from its old corrupt lees, and giving it a fragrant smell or flavour, by hanging in it little bags of spices, such as Zedoary, Clove, Cinnamon, Orras-root, grains of Paradise, of each a small quantity.

To help stinking Cyder, either from the Straw, Reed, or Cask, &c.

Take Mastich and Ginger of each two ounces, Orras-root half a pound, reduce them to a fine powder, which put loose into the hoghead.

As such accidents frequently happen to the best Cyder, as well as the ordinary sort, in every cellar, a little expence ought not to be spared to render the good of an agreeable taste.

To mend *ropy* Cyder; rack it from the lees into a new scented cask; then take of Allom one pound, of Orras-root half a pound, powdered; beat them well into the Cyder with a staff---in which operation, let there be always care taken not to disturb the lees---Note, *ropiness* seldom happens to Cyder that has been once or twice racked.

To correct Cyder, *faulty in consistence*, i. e. such as is *foul*, *lumpish*, or *ropy*. Dealers in Cyder generally make use of burnt Allom, Lime, Chalk, Plaister, *Spanish White*, Bay-salt, and other the like bodies, which cause a precipitation of the gross and viscid parts of Cyder then afloat, as for example;

I For

For attenuation of Cyder that is *foul* and *lumpish*, having first rack'd it into a newly scented cask, then making a parcel of burnt Allom, Bay-salt, and clear Water, adding to these the flour of Beans, and Rice, each a quart, beating them all well together with the Cyder, blow off the froth, and cover the bung-hole with a clean tile or flat stone; *Lastly*, the Cyder is again rack'd in a few days and put into a cask well scented.

To correct *rankness*, *eagerness*, and *pricking*. Take about a pottle of the whitest Lime-stones, slack them in a gallon of Cyder; then add more Cyder, and stir all together in a tub with a stirring-stick, after which, pour this mixture into the hoghead, and having again used the stirring-stick, let the Cyder settle, and then rack it into a new scented cask.

Note, Bay-salt alone, the quantity about a pint to a hoghead, will both clarify and communicate a briskness---
The Whites of Eggs will fine Cyder by their viscosity.

In *Devonshire*, in rough Cyder for summer's drinking, it is usual to put either the Leaves or Flowers of Clary, which makes it very nearly imitate *Rhenish* Wine.

When Apples are of a poor and hungry kind, or made unripe into Cyder, half starved in their growth, or nip'd by frosts, having hung too late on the trees, they are generally coarse, by reason of their great austerity, roughness, jejuneness and poverty of spirits; seldom attaining to a due exaltation of their spirits, but still remain turbulent, thick, and in a state of crudity; and therefore easily pall.

After all these Directions for *preserving* and *curing* Cyders, there can be nothing more proposed, than to preserve them for a short time; for there is no restoring such Cyders as are perfectly pall'd and dead, or sour, which proceeds from

from a loss of spirit that is never to be restored, for nothing that is past perfection, and hath run its natural race once, can receive much amendment; wherefore I forbear the mention of what may be effected with a very high rectified clean spirit, because of its inflaming quality, and as it is attended with more cost than worship.

As most of these receipts have a particular relation to Cyders for sale, for such as are intended, or are fit for a gentleman's use do not require these brewings and adulterations; they ought to be no other than the purer and genuine juice of the Apple, void of faultiness of any kind; wherefore there should be recourse had only to such amendments as are produced by mixing one Cyder with another to fit all palates, as a rougher with a smoother, to give the latter an agreeable poignancy, or the smooth with a rougher, to soften its austerity. Also racking and the match are necessary operations.

Though a paler or higher colour in Cyder is no mark of its perfection, yet as there are some Cyder-drinkers, who prefer what is inclined to an amber colour, and which has generally some weight with an unskilful buyer, instructions for colouring may not be amiss.

The ordinary colouring used by dealers in Cyder, is coarse Sugars, which, though they a little improve very bad Cyders, yet they give them a lasting disagreeable taste.

A better tincture is used by all distillers in *London* and elsewhere, and preferable to that are, two pounds of Mollasses put into an earthen vessel, and put over a fervent fire, continually stirring it till it is reduced to half the quantity.

Another colouring is a quart of parch'd Wheat put into a hoghead of Cyder, if intended to make a very high colour, or less, if not so high, which will likewise give a briskness and liveliness to flat, heavy Cyder.

But the best colouring of all, is made by laying by three or four bushels of Apples in a close chamber, till they become black and rotten ; but as every kind of Apple will not become so, 'tis necessary to lay by such as have been observed to be liable to such decay ; these Apples are to be broke and pressed as for other Cyder, and the juice to be reserved for use.

Loaf Sugar will a little heighten the colour of Cyder, but then the quantity required, makes the use of it too expensive.

Note, All Alcalies will blunt the sharpness and eagerness of Cyders and other Liquors---the continuing vinegar in an earthen Vessel, but a short time, will make it become insipid ; this happens as well from the glazing, as from its being made of bak'd earth.

There ought to be all imaginable care taken, that no ingredient be used in the management of Cyder, but such as is perfectly void of pernicious effects.

The AUTHOR having been twenty years and upwards, conversant with the whole management of Cyder, as well for the use of gentlemen, who have been esteemed connoisseurs, as in preparing it for a market ; what he has advanced throughout the whole procedure, is agreeable to the constant practice not only of himself, but such others as either make great quantities, or are the most considerable dealers in Cyder.

By the management that he has here recommended, there have been such changes wrought in Cyder, that in one place particularly, where great quantities were almost every year made, and which could hardly ever be drank but by Rusticks, and even not by them in summer, as being *ropy* and *whyeish* and attended with a rank coarse taste, (as some Cyders will be if they remain long on their lees, though otherwise excellent,) or no taste at all, have by these directions been improved

to

to such a degree as, that in a plentiful year, forty hogheads were sold in a neighbouring town for fourscore pounds, or so many guineas, which in the before common Manner of making, would not have sold for any thing.

N. B. The hoghead in the western part of *England*, contains sixty-four gallons. The *Herefordshire* hoghead is almost double that number of gallons.

Fine grown Apple-trees of the several Kinds mention'd in this treatise, may be had of ———, &c.



SUPPLEMENT.

SECT. I.

TO be added to the Character of the Red Streak. On drawing a cork out of a bottle of this Cyder, you are regaled with a most delightful odour, such as proceeds from no other ; whether this is purely natural and particular to the *Herefordshire* growth, or heightened by some ingredient, I cannot determine ; but it is certain, that what is made in *Devonshire* from the same Apple, has it not to so great a degree, which may proceed from rackings being much more used here than in *Herefordshire* ; and I have observed, that what has been rack'd once or twice only, has it much stronger than what has undergone the operation oftener. I have also observed, that no lees are ranker than of this Cyder ; and though this fine smell may in some measure be lessened by racking, yet that cleanness

cleanness of taste which is the consequence, is much to be preferr'd.

This agreeable scent is likened by some to the smell of the spirit of sweet Nitre, by others to that of Angelica roots dried; by the use of which powdered or sliced into Cyder, whilst fermenting, and after putting a small quantity into the cask, a neighbouring gentleman who has some Red-streak and more of other Apples, of which he makes great quantities of sweet Cyder by this artifice and colouring, makes all his Cyder pass for Red-streak, and has very much raised the value of it, selling it for one third more than the current price of other Cyder.

Note, *Angelica* is used in great quantities in preparing Wines at *Port*.

An addition to the character of the Stier—Formerly it was almost the only apple esteemed for making a rough Cyder; what was so, in any great degree, was liked but by few, and perhaps even the juice of this fruit would not heretofore have been approved, if it had more than a comparative roughness; as mellow Cyder was almost the sole drinking. It is certain, this Juice is not piquant enough to communicate sprightliness and vigour to what is mellow. It may be esteem'd only in some degree rough, and much less so than the *White-four*, and *Royal-wilding*.

By a gentleman who makes great quantities of mellow Cyder, I have often heard it said, that he very much wanted the *White-four*, or *Royal-wilding*, to improve what was *sweet* and *lumpish*, though he had an orchard of the *Stier*, and another Apple called the *Hempling*, whose juice is of the same degree of roughness, yet were they not capable of giving that life and quickness which the *White-four*, and *Royal-wilding* can, and which makes it more gustful to the palate, lighter, and more generous to the stomach.

To

To the Crab may be added, that the Cyder by being the summer after making, exposed to the heat of the sun, as I have experienced by endeavouring to make it Vinegar in that manner, and after four or five months found instead thereof, it was become softer and much more agreeable.

It is an observation with us, that all mellow fruits produce a rank lee (which is here called a bitter mood) particularly Pearmain, the Cyder of which fruit has a permanent rank taste, and of which it cannot be divested.

The lees of fruits whose Juices are rough and austere, have a very little degree of rankness. I have tasted of mediate Cyder two years old, tunned into a cask from the press, and never racked, that was perfectly free of rankness of taste and smell.

Relating to the planting orchards--- Endeavour as near as possible, to plant the several sorts which are nearly of the same growth in one line, that the orchard may be the more regular, and the trees of an equal height, which greatly adds to their beauty; for if you plant trees which shoot very unequally in the same line, one will encroach on the room of the other, and appear very irregular; besides the distance the trees are to be planted, must be directed hereby.

S E C T. II.

FRUITS too long rested, ferment but weakly, and make insipid wheyish Cyder---and unripe fruit makes verjuice-like Cyder---both to be avoided.

POST-

P O S T S C R I P T.

Before the description of the Poorman's press, page 41. should have been inserted an account of another press, as follows :

TH O' the press which I shall next describe, is pretty generally in use in several counties where Cyder is made, it seems to proceed from not being acquainted with the conveniencies of the former.

This press which is a machine, or moving power operating on the principles of the lever, (as do all the following) continues to squeeze out the juices of apples, by a great weight.

To fix this machine, a pit must be first dug five feet deep, and eight square, in the most commodious place for the standing of the press.

In the bottom of this pit is laid a square frame of timber (of the same length and breadth as the cavity) joined together at the angles with spikes, and pinned with wooden pins.

The pieces for forming this frame should be at least six inches thick, and one foot broad ; the thicker and broader the better.

On this frame, parallel with the beam (described hereafter) is laid a great block of timber (of the length of the pit) one foot thick and two feet more or less over, as it lies on the flat, through which, at three feet from the hinder end, should be cut a mortise for receiving the end of the back post (which will be here described) which should be tennon'd for letting into the said mortise, and to come through half a foot, and keyed with a wooden key.

In making the tennon, there should be no more shouldering than what is necessary to keep the post upright and steady, that the tennon may be the stronger.

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The

The back post should be formed of a piece of oak, or other strong and durable timber, of eleven feet in length, five feet of which will be in the ground, and six above it. From within six inches of the top, to three feet six inches downward, should be a mortise cut eight inches wide, for admitting the tennon of the beam.

In the sides of this mortise should be bored several holes, about ten inches one above the other, for an iron pin to pass through, which is to keep down the end of the beam when the press is at work.

When these parts are fixed, the pit is to be filled by little, and little, with the earth or rubbish which came out of it, and continually well rammed whilst filling.

On each side of the back post, should be a piece of timber six inches thick, and one foot broad. The timbers are to be fastened to the post by a strong square key, which passes through them and the post.

These pieces are to be fix'd at an exact height, to receive the bason or stage, and born up either by blocks of wood, or masons work.

The back ends of these pieces should be let into a wall, at least, eight inches (if more the better) their length before the post, ought to advance as far as the fore part of the bason; this determines their length.

This method effectually secures every thing from starting or heaving.

Within half a foot of the back post, should be placed one side or back of the bason, or stage, for forming the cake or cheese, which will very much contribute to the keeping every thing secure in the bottom of the pit, and prevent the back post from starting.

The bason or stage, is formed of several planks of an inch thick, or common deal boards, joined together, by nailing, to several ledges of some strength and thickness.

The

The bafon may be about four feet fquare, with ledges about the fides to prevent the Cyder from overflowing.

The fore part of the bafon fhould have a lip to convey the Cyder into a veffel placed to receive it.

The bafon fhould be firmly fupported, and born up a little more than two feet above the floor by blocks of timber, or mafon's work.

The buckler for covering the cake or cheefe, and on which the beam is lowered for preffing thereof, fhould be a little more than three feet fquare, made of planks an inch thick, nailed firmly (or faftened by wooden pins) to ledges of four or five inches fquare.

The beam or lever, fhould be twenty feet or more in length, a foot or more thick at the but-end which is to have a tennon with fhoulders for letting into the mortife of the back poft, where it fhould have liberty for moving up and down.

The tennon fhould come through the mortife, about fix inches.

About eight feet from the back poft, fhould be two, which are call'd the fore pofts, which ferve to keep the beam from fwinging to and fro, and to bear it up whilft the cheefe or cake is making, and when the prefs is not in ufe.

In a houfe built for making Cyder, the upper ends of thefe pofts may be commodioufly fix'd to a girder, or other timber of the roof, or may be made to ftand erect and firm by being let into the ground.

They are fixed in the ground in the fame manner as the back, and the timbers on which the bafon refts, is to extend to the fore-pofts, and made faft in the fame manner as to the back, with the addition of timbers in the fame manner near the top of the back and fore-pofts.

The back and fore-pofts fhould be eight feet above the floor.

The

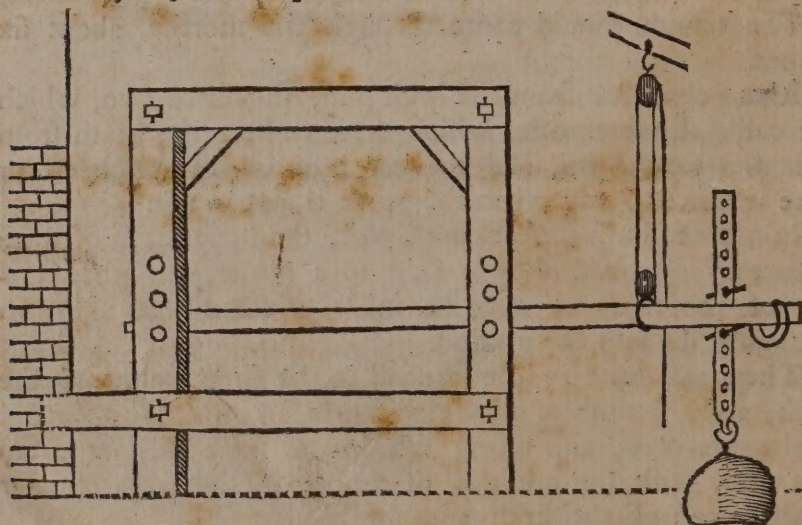
The timbers which are fixed near the head of the back and fore-posts, should be supported by diagonal pieces, tennon'd and receiv'd into mortises in the back and fore-posts, and also the timbers, or head pieces, and pinn'd, or let into the posts and head pieces.

Sometimes there is erected something like a gibbet for making fast a block for hoisting the beam.

What relates to hoisting the beam, flinging the weights, operations, and conveniencies, I refer the reader to the description of the following press.

N. B. In a house, the beam is hoisted by a block fastened to some part of the roof.

One side of the framed Press, as it appears out of the Ground, with its Beam, Ladder of Holes, Weight, Collar, and Blocks for hoisting the Beam. Here is no proportion, &c. observed, but only to shew the parts.



F I N I S.

Bunnstead 1852

I/-

